

The blueberry turnover is a house specialty.

BELOW The ambiance is cozy and comfortable.



putnam
editor's
pick

No Frills Is Just Fine

Patterson's Steak House 22 gets back to basics with its 'meat and potatoes' menu.

BY JEANNE MUCHNICK

Sometimes, you just want the basics: no frilly salads, no garnished entrées with names of vegetables you can't pronounce, and no surprises: just good old-fashioned meat and potatoes. At Steak House 22 in Patterson, that's just what you get: classic American food in a casual, wood-beamed setting.

The building, which dates to 1929, looks like an old house—complete with blue front door and shutters—and has a second-floor apartment that served as a speakeasy during the Depression. As soon as you walk in, you're drawn to the cozy setting: three separate dining rooms that open up to each other. The front room (my favorite) boasts a large, stone fireplace (lit every day in the winter) with assorted folk-art knickknacks on the mantel. Beyond that, French doors lead to a burgundy-walled dining room. And, beyond that, an outdoor terrace, overlooking lush trees and grass, gives the feeling of dining on someone's backyard deck.

But the real star here is the food: predictable but delicious meat and potatoes—this is, after all, a steak house—served with an array of sauces and sides. Think a wide variety, too: juicy rib-eye steaks, New York strip, filet mignon, roast prime

rib of beef, marinated hanger steak, beef short-ribs, and pork chops. There's pasta, too, and a handful of seafood dishes, as well as daily specials. On the night I went, I ordered the "Montreal rib-eye" special, encrusted with coarse black pepper, garlic, sea salt, and a balsamic-Dijon sauce. My husband, the beef lover, opted for the lamb chops. Both entrées were tender and cooked perfectly, so the intense flavor of the meat shone through. Even better: The portions were large and accompanied with a choice of two sides (baked potato, creamed spinach, cole slaw, baked beans, to name a few).

The service also was attentive and friendly. When I kept downing water (the steak had a little kick to it), the waitress brought over a carafe, just for me. And when she noticed we were still picking at our entrées, she didn't try to rush us to dessert.

As stuffed as we were, dessert was hard to ignore. I was especially drawn to the blueberry turnover, homemade daily and oozing with fresh fruit. Even better: It was served warm with vanilla ice cream. My husband went for the mile-high chocolate cake. Both were simple and pleasing. Again: not fancy, but so homespun and delicious, we'll definitely be back.



steak house 22

2693 Route 22
Patterson
878-9877; steakhouse22.com



DINNER FOR TWO \$70, excluding tax, tip, and alcohol

HOURS Open for lunch, Tues.-Fri., and for dinner, Tues.-Sun.

GOOD TO KNOW Portions can be served family style if you opt for their "Family Chow-Down Meal"—a great deal at \$70 for four guests (children under 12: \$7). They also cater, with a slightly different menu.

★POOR ★★OK ★★★GOOD
★★★★GREAT ★★★★★WOW!